

Product description

Description Lactic Butter is obtained from pasteurized cream by centrifugation and pasteurization full milk subjected to a process of churning with added or without starter additive

Taste and smell Clean, without foreign taste and odor

Appearance Uniform, smooth spreadable consistency without the visible moisture

Color Uniform light creamy to yellow

Physical chemical analysis

Water content Max. 16 %

Fat content Min. 82 %

ph 4,9 - 5,3

Free fatty acid Max. 0,35

Nutritional analysis (approximately per 100g)

Energy 3058 / 744 kJ / kcal

Carbohydrates 0,7 g

Protein 0,7 g

Salt 0,02 g

Microbiological analysis

Enterobacteriaceae N=5, c=0, m, M =10 jtk /g

Salmonella Absent

Mould and yeasts Max 100 cfu /g
Max 300 cfu /g

Listeria monocytogenes Absent

Others specs

Allergens Milk and products thereof (including lactose)

GMO The product does not contain and has not been produced from genetically modified organisms.

Storage Dry and clean warehouse , temperature 2 - 6°C

Our certificates


Formulated

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